



Plat de la semaine
Dish of the week

22€

Mardi 28 Mars

Steak de requin, riz noir, sauce moutarde câpres
Shark steak, black rice, capers with mustard sauce

Mercredi 29 Mars

Tendron de veau, légumes grillés au miel et quinoa
Veal tendron, grilled vegetables with honey and quinoa

Jeudi 30 Mars

Linguines à la truffe
Truffle linguine

Vendredi 31 Mars

Aïoli
Aïoli



Menu



Starter

Smoked mackerel and yuzu duo, candied cherry tomato

Beef tartare cut with an Italian knife and its roasted dried fig

Roasted kiwi fiancé with spicy guacamole and snacked prawns

Parsnip velouté with a drop of truffle oil

Main Dish

Veal tendron, pineapple sweetness, roasted parsnips with honey and black rice

Grilled scallops, lemon confit risotto and braised leek

Roasted celeriac, Espelette pepper and beetroot hummus

Duck breast, sweet potato and hazelnut mousseline served with chef's vegetables

Dessert

Pistachio fondant, matcha tea foam and chocolate sauce

Tiramisu-style poached pear with rosemary, bergamot powder

Chocolate trilogy, semi-cooked dark chocolate, milk chocolate sauce, white chocolate foam

Assortment of cheeses, served with marmalade